

WHAT IS CLAIMED IS:

1. A method of making a shelf stable edible snack, comprising the steps of:
 - (A) providing an edible core having an outside surface; and
 - (B) applying at least one soft edible layer that substantially covers said outside surface of said edible core; wherein said soft edible layer is applied by a method comprising the steps of:
 - (a) coating said outside surface of said edible core with a base liquid, thereby forming a liquid coated core;
 - (b) applying a dry component to said liquid coated core, thereby forming an edible layered component; and
 - (c) optionally, (i) drying said liquid coated core after step (a), (ii) drying said edible layered component after step (b), or (iii) drying said edible layered component after steps (a) and (b);wherein said soft edible layer has a water activity of about 0.2 to about 0.8 at 25°C and a hardness value of 6 or less as determined by Descriptive Analysis Testing in ASTM MNL13.
 2. The method of claim 1, wherein said soft edible layer contains a non-sucrose component.
 3. The method of claim 1, wherein said soft edible layer has a water activity of about 0.4 to about 0.75 at 25°C.
 4. The method of claim 1, further comprising step (d) coating said edible layered component with a second liquid and step (e) applying a second dry component to said liquid coated component of step (d).
 5. The method of claim 4, further comprising step (f) drying said liquid coated core after step (d) and/or drying said edible layered component after step (e).
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6. The method of claim 1, wherein said base liquid comprises a liquid component selected from the group consisting of: corn syrups, glycerin, salt, fats, flavorings, acids, lecithin, fruit juices, fruit juice derivatives, and mixtures thereof.
 7. The method of claim 1, wherein said dry component is fat based, dough based, dairy based, protein based, grain based, or mixtures thereof.
 8. The method of claim 1, wherein said dry component comprises a dry ingredient selected from the group consisting of: powdered sugars, wheat flours, peanut flours, cheese powders, milk powders, yogurt powders, salt, dextrose, cream cheese powders, maltodextrin, flavorings, herbs, spices, emulsifiers, enzymes, and mixtures thereof.
 9. The method of claim 1, wherein at least a portion of said dry component is treated to a roasting step.
 10. The method of claim 1, wherein said edible core is selected from the group consisting of nuts, nut derivatives, meats, meat derivatives, fruits, fruit derivatives, cookie bits, crackers, cheese, cheese derivatives, legumes, yogurts, yogurt derivatives, tomato sauces, vegetables, vegetable derivatives, confectioneries, and mixtures thereof.
 11. The method of claim 1, wherein said edible core is comprised of peanut butter and said soft edible layer is jelly.
 12. The method of claim 1, wherein said soft edible layer is selected from the group consisting of a peanut butter, jelly, cheese, caramel, cream cheese, and mixtures thereof.
 13. The method of claim 1, wherein said shelf stable edible snack is bite sized.
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14. A shelf stable edible snack comprising:

an edible core having an outer surface selected from the group consisting of: nuts, nut derivatives, meats, meat derivatives, fruits, fruit derivatives, cookie bits, crackers, cheese, cheese derivatives, legumes, yogurts, yogurt derivatives, tomato sauces, vegetables, vegetable derivatives, confectioneries, and mixtures thereof; and

a tacky soft edible layer,

wherein said tacky soft edible layer substantially surrounds said edible core and said outer surface of said soft edible layer has a water activity that is about 0.2 to about 0.8 at a temperature of 25°C and

wherein said soft edible layer has a density of at least about 0.99 g/cc and wherein said shelf stable edible snack is microbiologically stable for at least 2 months, and wherein said soft edible layer has a hardness value of 6 or less as determined by Descriptive Analysis Testing in ASTM MNL13.

15. The shelf stable edible snack of claim 14, wherein said shelf stable edible snack is bite sized.

16. The shelf stable edible snack of claim 14, wherein said soft edible layer is comprised of corn syrups, glycerin, salt, fats, flavorings, acids, lecithin, fruit juices, fruit juice derivatives, powdered sugars, wheat flours, peanut flours, cheese powders, milk powders, yogurt powders, salt, dextrose, cream cheese powders, maltodextrin, flavorings, herbs, spices, emulsifiers, enzymes, and mixtures thereof.

17. The shelf stable edible snack of claim 14, wherein said edible core is comprised of peanut butter and said soft edible layer is jelly.

18. The shelf stable edible snack of claim 14, wherein said soft edible layer is caramel.